

# MUHAMMAD UBAID

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Restaurant Manager with a warm and friendly demeanor always! Skilled at conflict resolution. Team builder who is acutely attentive to employees' and guests' needs. Punctual problem solver and avid multitasker. Track record of being an essential part of the management team and instrumental in providing effective solutions that produce immediate impact and contribute to the establishment's long-term success.

## EXPERIENCE

**NOV 2021 – MAR 2023**

### **RESTAURANT MANAGER**

#### **SAVE OUR SOULS SPECIALTY CAFÉ & RESTAURANT – ABU DHABI, UAE**

- Planning and executing business development ideas along with the owner of the brand.
- Menu development, costing of main menu & promotional menu.
- POS setup and installation.
- Making sure that purchasing of all food and non-food items is as per company budget.
- Recruitment of the both FOH and BOH team.
- Budgeting and P&L.
- Handling all the purchasing of equipment and machinery.
- Making sure the contractors are following the design plan according to approvals.
- Providing all sorts of training to opening team (customer service, menu training, chefs training, purchasing etc.)

**APR 2021 – OCT 2021**

### **PROJECT MANAGER**

#### **DESTINATION BURGER, SHARJAH, UAE**

- Menu development, costing of main menu & promotional menu.
- Making sure the contractors are following the design plan according to approvals.
- POS setup and installation. Budgeting and P&L.
- Suppliers hunt for all food and non-food items.
- Recruitment of the both FOH and BOH team.
- Handling all the purchasing of equipment and machinery.
- Training of opening team (customer service, menu training, chefs training, purchasing etc.)
- Handing over the project successfully to the owners in running condition.

**AUG 2019 – FEB 2021**

### **RESTAURANT MANAGER**

#### **GIFOT'S OF LONDON RESTAURANT, DUBAI MARINA, UAE**

- Managing & executing all the business development plans along with the Operations Director.
- Dealing directly with the suppliers regarding availability of the items and negotiating on prices
- Planning and costing of new menu and seasonal promotions.
- Training of new staff & supervisors.
- Costing, budgeting & Inventory management.

- Ordering of stocks from suppliers & warehouse.
- Dealing with external contractors for monthly pest control, grease trap cleaning, duct and hood cleaning.
- Suggesting for new food & beverage items according to season & occasion.
- Reporting directly to operations manager and CEO on monthly basis regarding sales and new activities.
- Holding weekly meetings with all staff and doing short trainings
- Communicating with guests regarding feedbacks and suggestions.

**NOV 2018 – MAY 2019**

### **RESTAURANT MANAGER**

#### **BIG APPLE BAGELS CAFÉ & RESTAURANT, FUJAIRAH CITY CENTER, UAE**

- Training of new staff & supervisors.
- Ordering of stocks from suppliers & warehouse. Inventory management.
- Dealing with external contractors for monthly pest control, grease trap cleaning, duct & hood cleaning.
- Costing & budgeting. Planning and launching of new menu.
- Suggesting for new food & beverage items according to season & occasion.
- Reporting to operations manager and CEO on monthly basis regarding sales and new activities.
- Communicating with guests regarding feedbacks and suggestions.
- Holding weekly meetings with all staff and doing short trainings.

**NOV 2015 – NOV 2017**

### **RESTAURANT MANAGER**

#### **JAMAICA BLUE CAFÉ & RESTAURANTS, DUBAI, UAE**

- My duties include preparing the monthly business plan and set the daily sales targets.
- Having pre shift meetings with the whole team and inform them with the daily agenda
- Staff scheduling.
- Daily ordering from the suppliers & warehouse.
- Making sure that all the FOH & BOH staff is following the proper sales techniques along with food hygiene & safety procedures.
- Communicating directly with the guests for feedback and suggestions.
- Monthly meeting with Operations Manager and Brand Manager to discuss the business agenda.
- Training of new staff members and supervisors.
- Making sure the premises is clean and tidy as per Dubai Municipality rules.

## **EARLY CAREER**

- **NOV 2012 – JUL 2015**  
RESTAURANT SUPERVISOR  
NESTLE TOLL HOUSE CAFÉ, DUBAI INTERNATIONAL AIRPORT, UAE
- **JUNE 2011 – FEB 2012**  
BARISTA  
BENUGO BAR & KITCHEN, LONDON, UNITED KINGDOM
- **JAN 2011 – MAR 2011**  
SANDWICH ARTIST  
SUBWAY, THE EXCEL LONDON, UNITED KINGDOM
- **APRIL 2010 – NOV 2010**  
SHIFT IN CHARGE  
SUBWAY, ISLAMABAD, PAKISTAN

## EDUCATION

### ACADEMIC:

DEC 2009

**BACHELOR'S IN COMMERCE & IT, UNIVERSITY OF THE PUNJAB**

Business Law, Accounting, Economics, Statistics, Business IT, Taxation.

### PROFESSIONAL:

- Person in Charge Level 3 certification from Taylor Shannon International.
- Person in Charge Level 2 certification from Taylor Shannon International.
- Food Safety & Hygiene Certificate from Taylor Shannon International.
- Firefighting training from Dubai Civil Defense.
- Basic first aid training from Dubai Civil Defense.
- Essential Food Safety Training from SYSCOMS College Abu Dhabi approved from ADAFSA.

## SKILLS

- Experienced Kitchen Manager
- Strong grasp on MS Office and other POS software.
- Staff Training & Coaching
- Quality Assurance
- Solid written and verbal communicator.
- Budget Management

## LICENSES

**Light Vehicle Driver's License**

**Issued from :** Abu Dhabi, UAE

**Validity:** Aug 2024

**Provisional LV Driver's License**

**Issued from:** London, UK

**Validity:** 2051